



Banana Mandazi

These delicious banana fritters are a common staple in many African countries. They are enjoyed from Djibouti and Kenya in the East, to Benin which is all the way across the continent on the Western coast.

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Ingredients ↓

- 2 well-ripened bananas
- ½ cup milk
- 2 cups flour
- 1 teaspoon baking powder
- 4 tablespoons sugar dissolved in 4 tablespoons water
- ½ to 1 teaspoon vanilla
- 1 egg
- Oil for frying
- Powdered sugar for sprinkling

Equipment ↓

- Fork
- Food Processor (if you have one)
- 2 bowls
- Measuring cups
- Large pot
- Spoon and slotted spoon

Directions↓

- 1 Mash bananas with fork.
- 2 In a large bowl or in the bowl of a food processor: mix bananas, milk, flour, baking powder, sugar, vanilla and egg.
- 3 Mix well by hand with a whisk or process in the food processor to make a smooth batter.
- 4 Heat 2 inches of oil in a large pot over medium heat.
- 5 When oil is hot, carefully place a spoonful at a time into the oil and fry until golden brown.
- 6 Using a slotted spoon, carefully turn the fritters frequently until they become very dark golden.
- 7 Remove from oil with a slotted spoon and place on a paper towel lined platter – ensure that the fritters are cooked through the middle. If not, use smaller amounts of batter to make them, or increase the heat and cook them a little longer until they are cooked through.
- 8 Sprinkle with powdered sugar when cool enough to handle.